

BRUNCH MENU

LA MESA

EGG DISHES

AMERICAN 16.95

3 eggs any style + bacon or andouille sausage + house potatoes + toast

EGG SANDWICH 17.95

Man candy bacon + local avocado+ mozzarella cheese + sourdough+ house potatoes

DIVORCIADOS 18.95

2 crispy tortillas + refried black beans + pork belly + green and red chile sauce + sour cream + pico de gallo + two eggs any style + queso fresco

BREAKFAST BURRITO 20.95

House potatoes + scrambled eggs + carne asada + grilled onions + mozzarella cheese + avocado + bell peppers + molcajete salsa

STEAK AND EGGS 21.95

3 eggs any style + molcajete salsa + house potatoes

VEGAN BREAKFAST TACOS 13.95

2 corn tortilla tacos + soyrizo + vegan eggs scrambled + vegan cheese + avocado

VEGAN BOWL 18.95

Soyrizo+ potatos + sauteed veggies + vegan eggs scrambled + avocado +

RED CHILAQUILES 16.95

3 eggs any style + guajillo chili sauce + fried corn tortillas + queso fresco + sour cream + micro cilantro + watermelon radish + red onions **VEG GF**
add chicken +8 add steak +12 add carnitas +7

POBLANO GREEN CHILAQUILES 16.95

3 eggs any style + fried corn tortillas + homemade poblano tomatillo sauce + queso fresco + sour cream + microcilantro + watermelon radish + red onions **VEG GF**
add chicken +8 add steak +12 add carnitas +7

AVOCADO TOAST 16.95

Multigrain bread + local avocado + tomato medley + feta cheese + eggs any style + chimichurri + baby radish + house potatoes **VEG**

BENEDICTS

All benedicts served with house potatoes or refried black beans

Sub fruit +5.

Sub truffle arugula parmesan potatoes +4

CLASSIC 15.95

English muffin + canadian bacon + hollandaise sauce

TIJUANA BIRRIA BENEDICT 19.95

Beef birria + raja cheese tamal + poblano cream sauce **GF**

PULLED PORK BENEDICT 17.95

Pork Carnitas + corn sope + oaxacan chipotle sauce + pico de gallo + micro cilantro **GF**

SHAREABLES

HOUSE MADE GRANOLA 11.95

With fresh fruit + milk or yogurt **VEG**

SEASONAL FRESH FRUIT PLATE 11.95

VEG GF

SWEET THOUGHTS BOARD 27.95

Combination of french toast, blueberry pancakes and oreo cookie cream waffle

ACAI BOWL 13.95

Mix berries + banana+ granola + shaved coconut

SALADS

Add Chicken +8 | shrimp +10 | steak +12 | fish +14

GREEK QUINOA 14.95

Organic cherry tomatoes + cucumbers + goat cheese + arugula + red pickled onions avocado + cilantro lime vinaigrette **VEG GF**

SIGNATURE CAESAR 13.95

Romaine + caesar dressing + croutons **VEG**

CAPRESE SALAD 13.95

Organic heirloom tomato + fresh mozzarella + shaved truffle + pistachio pesto **GF**

PECAN CRUSTED CHICKEN 18.95

Mixed organic greens + pear + gorgonzola cheese + balsamic vinaigrette + caramelized walnuts

SMOKED BEET 15.95

Arugula + orange supremes + lavender goat cheese + pistachios + blackberries **VEG GF**

FARMER’S 14.95

Wild arugula + candied walnuts + feta cheese + local seasonal fruit + pomegranate vinaigrette **VEG GF**

OMELETS

All omelets served with house potatoes or organic refried black beans + choice of bread: english muffin, ciabatta, wheat, sourdough, or focaccia.

GF Bread +2 | Sub fruit +5 | Sub truffle arugula parmesan potatoes +4.

VEGGIE OMELETTE 16.95

Spinach + organic cherry tomatoes + yellow squash + zucchini + cremini mushroom + mozzarella cheese **VEG**

CHILE RELLENO OMELETTE 18.95

Homemade chile relleno + tomato sauce + queso fresco

FARMER’S OMELETTE 19.95

Shrimp + poblano pepper + queso fresco + roasted corn + chipotle oaxaca cream

PULLED PORK OMELETTE 16.95

Oaxaca chipotle cream + mozzarella cheese + pico de gallo

STEAK OMELETTE 19.95

Arrachera steak + poblano peppers + corn Oaxaca cheese + Oaxaca sour cream

CALI OMELETTE 16.95

Avocado + bacon + cheddar cheese + mushrooms

TIJUANA BIRRIA OMELETTE 17.95

Tijuana style birria + mozzarella cheese + onions + cilantro + poblano cream sauce

FRENCH TOAST, PANCAKES & WAFFLES

GF pancakes available +2 | Cinnamon raisin GF french toast available for +1.

BLUEBERRY PANCAKES 15.95

3 pancakes + fresh blackberry sauce + whipped cream **VEG**

NUTELLA PANCAKES 15.95

3 pancakes + nutella + strawberries + blackberries + bananas + whipped cream **VEG**

CHICKEN WAFFLE 19.95

Crispy chicken breast + 2 eggs any style

OREO WAFFLE 17.95

Strawberries + blueberries + oreo cream + chocolate sauce **VEG**

BRIOCHE FRENCH TOAST 16.95

Add strawberries & cream +4 **VEG**

BANANAS FOSTER FRENCH TOAST 16.95

Bananas + brown sugar + rum + whipped cream **VEG**

DULCE DE LECHE FRENCH TOAST 18.95

Vanilla ice cream + strawberries + blackberries + banana + dulce de leche + waffle cone **VEG**

SIDES

MAN CANDY BACON 8

Paprika + brown sugar

BACON 6

REFRIED BLACK BEANS 6

TRUFFLE ARUGULA PARMESAN POTATOES 8 VEG

HOUSE POTATOES 6 VEG

HOUSEMADE FRIES 6.50 VEG

ANDOUILLE SAUSAGE 7

TRUFFLE FRIES 8

SIDE AVOCADO 3.50 VEG

SIDE TOMATO 2 VEG

CHILES TOREADOS 3.50 VEG

PIZZA

Available after 11AM | GF crust available +2.

Our imported Stefano Ferrara oven creates authentic Italian pizza with a delicate, thin crust with wood fire edges best enjoyed with a knife and fork.

PORTOBELLO 16.95 VEG

Fresh mozzarella + truffle pureé + arugula + brie cheese

FENNEL SAUSAGE 15.95

Fresh mozzarella + roasted cherry tomatoes + fresh basil

CHICKEN PESTO 19.95

Pesto sauce + fresh mozzarella cheese + roasted chicken + broccolini + sun dried tomato

FARMERS 16.95

Fresh mozzarella + tomato sauce + natural ham + artichoke hearts + mushroom + olives

RATATOUILLE 15.95 VEG

Fresh mozzarella + roasted seasonal vegetables + goat cheese

PROSCIUTTO BURRATA 19.95

Fresh mozzarella + burrata + tomato sauce + arugula + 18 month cured prosciutto + shaved parmesan

SPINACH RICOTTA 16.95

Fresh mozzarella + fresh spinach + fresh ricotta + garlic confit + shaved parmesan VEG

MARGHERITA PIZZA 15.95

Fresh mozzarella + tomato sauce + fresh basil VEG

MEAT LOVERS 19.95

Fresh mozzarella + tomato sauce + fennel sausage + pepperoni + ham + bacon

SANDWICHES & MORE

All sandwiches served with a choice of: housemade fries | mixed organic greens salad | soup of the day | Sub Fruit +5

TURKEY SANDWICH 17.50

Tomatoes + avocado + fresh mozzarella + rustic sourdough

PECAN CRUSTED CHICKEN 18.95

Tomatoes + arugula + mozzarella cheese + bacon + local avocado garlic aioli + brioche bun

BREAKFAST BURGER 17.95

100% Angus beef + bacon + cheddar cheese + arugula + fried egg + brioche bun

STEAK SANDWICH 18.95

Arrachera steak + mozzarella cheese + avocado + tomatoes + onions + rustic sourdough

HOT DRINKS

ORGANIC COFFEE 5

HOT TEA 5

HOT CHOCOLATE 5

MEXICAN MOCHA 6

CAPPUCINO 6

CHAI LATTE 6

LATTE 6

MATCHA LATTE 6

ESPRESSO | 3 SGL | 5 DBL

SOFT DRINKS

COKE | DIET | SPRITE 5

ICED TEA 5

LEMONADE 5

STILL WATER 7

SPARKLING WATER 7

KOMBUCHA 7

JUICES

5 SML | 7 LRG

Orange Juice

Apple

Pineapple

Grapefruit

PLANNING A PRIVATE EVENT?

Farmer’s Table locations are the perfect venues for your special ocasions and private events.

Our locations feature private rooms. Full venue rental available for large scale events.

Here is a list of previously hosted events:

BABY SHOWER

BIRTHDAY PARTIES

REAHARSAL DINNERS

WEDDING RECEPTIONS

HOLIDAY PARTIES

GUEST SPEAKER EVENTS

BUSINESS LUNCHEON/DINNER

COCKTAIL RECEPTIONS

AWARD CELEBRATIONS

CLIENT APPRECIATION EVENTS



SCAN TO REQUEST AVAILABILITY

We are proud to work with the following companies:

SPECIALTY PRODUCE (San Diego)

- Fruits + Vegetables

GREENS LIVING TEA BREWING CO. (Oceanside)

- Kombucha

CAFE MOTO. (San Diego) - Coffee

BREADS & CIE (San Diego) - Breads

EBEN-HAEZER POULTRY RANCH (Ramona) - Eggs

LA MESA

8141 LA MESA BLVD,

LA MESA, CA 91942

(619) 724-6465

CHULA VISTA

330 F St Chula Vista,

CA 91910

(619) 207-0325

Parties of 6 or more may be charged 18% gratuity.

All gluten free, vegetarian, and vegan items are prepared in an environment where there is gluten, meats, and non-vegan products.

Warning: Consuming raw or undercooked meats, poultry, shellfish, or eggs may increase your risk of food-borne illnesses.